

MONDAY-THURSDAY
11AM-3PM

FRIDAY-SUNDAY
8AM-3PM

Brunch

MENU

EGG ENTRÉES

SERVED WITH ROASTED RED BLISS POTATOES
Substitute potatoes for a side salad, a soup, or any side (additional \$2)
Substitute for egg whites (additional \$2)
Add bacon, chorizo or breakfast sausage (additional \$2)

Three Eggs Your Way* v • GF	\$14
Croissant Sandwich egg, sausage, cheddar cheese*	\$15
Vegetarian Breakfast Burrito v	\$14^{.5}
scrambled eggs, spinach, red pepper, portobello mushroom, cheddar cheese, salsa picante	
Chorizo Sausage Benedict	\$15
homemade biscuit, avocado, smoked paprika hollandaise*	
Maine Lobster Benedict	\$21
bernaise sauce, brioche toast*	
Smoked Salmon and Spinach Omelet GF	\$16
lemon pepper sour cream	
Four Cheese and Bacon Omelet* GF	\$15
Portobello Mushroom and Brie Cheese Omelet GF	\$15^{.5}
truffle oil*	

BRIOCHE FRENCH TOAST

\$16

honey mascarpone, banana, fresh strawberries v



SPECIALTIES

Caramelized Pineapple Pancakes v	\$16
coconut cream	
Smoked Salmon Platter	\$16
red onions, capers, eggs, chives, tomatoes, toasted bagel, cream cheese*	
Quiche, Vegetarian or Ham & Cheese	\$14^{.5}
mixed baby greens salad	
Granola Bowl v	\$13^{.5}
mixed berries, banana, honey mascarpone, oat milk	

PASTRIES & BREADS v

Plain Croissant	\$3^{.85}	Breads	\$2
Chocolate Croissant	\$4^{.35}	wheat bread, plain bagel	
Almond Croissant	\$4^{.65}	homemade biscuit, sourdough	
Cheese Danish	\$3^{.85}		
Raisin Roll	\$3^{.85}		
Brioche au Sucre	\$3^{.65}		

Le Panier **\$22**
an assortment of all the pastry items served with jam and butter

HAND SQUEEZED FRUIT JUICES



glass **\$5** | carafe **\$10**

ORANGE | GRAPEFRUIT | LEMONADE

BEVERAGES

Coffee	\$3^{.65}
Espresso	\$3^{.65}
TeBella Loose Tea	\$5^{.35}
Fruit Juices	\$3^{.65}
apple, pineapple, cranberry, or tomato	
Mimosa	\$9^{.5}
sparkling wine, fresh orange juice	
Mimosa for Two	\$18
Prosecco Ruffino, fresh orange juice	
Cassis Bloody Mary	\$12
Cassis homemade bloody mary mix, vodka + upgrade to E+G Premium Vodka	+ \$1 ^{.75}
Flirty Italian	\$13^{.5}
EG Vodka, aperol, lemon juice, Peychaud's bitters, muddled raspberries	
High Noon Seltzers	\$6^{.5}
pineapple, grapefruit, black cherry, watermelon, peach	

JUICE OF THE DAY

MADE BY CHEF TREVOR LYMAN

\$7^{.5}



AVOCADO TOAST

one **\$8^{.75}** | two **\$16**

fresh avocado, hard boiled eggs, pickled red onion, arugula, EVOO v

BRUNCH EXTRAS – \$6^{.5}

Roasted Red Bliss Potatoes v • GF	Fresh Avocado v • GF
Crispy Bacon GF	Sliced Tomatoes v • GF
Breakfast Sausage Links GF	Seasonal Fruit v • GF
Smoked Salmon GF	Fresh Berries v • GF

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH – V • GF

CASSIS

PRIVATE DINING ROOM AVAILABLE FOR
YOUR SPECIAL EVENT – PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.